



It has been such an honor to be part of the Las Vegas community for the past 25 years. When we first opened, my talented team and I took a bit of a risk bringing our Louisiana roots and love of seafood to the middle of the desert. I am so grateful that the concept has been embraced and enhanced over the past two and half decades. It has been an inspiring experience to work with the best team of chefs, servers, bartenders, and purveyors who care about the ingredients as much as we do. Sit down, relax and enjoy the curated flavors of quintessential New Orleans seafood experience. Cheers!

- **EMERIL LAGASSE** *Owner*

KEN LUM
Chef de Cuisine

MIKE JONES
General Manager

STARTERS

EMERIL'S NEW ORLEANS BARBECUE SHRIMP

Rosemary Biscuit & Chives | 28

JUMBO LUMP CRAB CAKE* Fresh Herb Ravigote, Pickled Sweet Pepper Salad | 28

LOUISIANA STYLE BROILED OYSTERS*

Parmesan, Creole Herb Butter & Toasted French Bread | 20

PAN SEARED SCALLOP* GF

English Pea Puree, Apple Cured Bacon, Truffle Butter | 28

LAVENDER CURED KING SALMON & OSETRA CAVIAR DEVILED EGGS* GF

Lemon Crème Fraîche | 18

SPANISH OCTOPUS A LA PLANCHA | Aguachile, Cucumber Relish, Heirloom Tomato,

Parmesan Crisps, Micro Cilantro | 24

DAILY FISH & SEAFOOD SELECTIONS
listed on our Fresh Market Board

ENTRÉES

CREOLE SEAFOOD BOIL GF

Jumbo Shrimp, Clams, Mussels, Corn, Andouille Sausage, Potatoes, Creole Garlic Butter | 50

BLUE CRAB SPAGHETTI

Garlic Asparagus Cream, Local Mushrooms, Fire Roasted Sweet Peppers, Parmesan Cheese | 48

SEAFOOD PIRI PIRI* GF

Fresh Catch, Jumbo Shrimp, Black Mussels, Homemade Chorizo, Creamy Anson Mills Grits, Fresh Basil | 55

CEDAR PLANK GRILLED NEW ZEALAND KING SALMON* GF

Trinity, Warm Remoulade, Emeril's Homemade Worcestershire Sauce | 40

CAROLINA GOLD JAMBALAYA GF

Jumbo Gulf Shrimp, Homemade Andouille Sausage | 38

KUROBUTA PORK CHOP* GF

Creamed Sweet Corn, Salsa Verde, Chicharon | 48

FRIED YOUNG CHICKEN GF

Apple Smoked Bacon & Brussels Sprouts, Preserved Lemon Chimichurri | 38

CREEKSTONE FARMS PRIME RIBEYE STEAK* GF

Maitre d'Butter, Roasted Garlic, Emeril's Homemade Worcestershire Sauce | 70

SURF & TURF* GF

6 oz. Creekstone Farms Filet of Beef & Maine Lobster Tail, Emeril's Homemade Worcestershire Sauce, Brown Butter Hollandaise | 85

ADD ONS

OSCAR STYLE Blue Crabmeat, Brown Butter Hollandaise & Grilled Asparagus 30

BUTTER POACHED LOBSTER TAIL 35

JUMBO GULF SHRIMP 5 each

PAN SEARED SCALLOPS* 15 each

RAW/CHILLED SEAFOOD

SEAFOOD TOWER* GF

Half Dozen Oysters & Creole Boiled Shrimp, Maine Lobster Tail & Half Pound Alaskan King Crab Legs | 150

FRESHLY SHUCKED OYSTERS* GF

Half Dozen Of Our Daily Selection, Cucumber & Seaweed Mignonette, Habanero Pepper Water | 28

ALASKAN KING CRAB LEGS GF | One Pound | *MKT*

CREOLE BOILED GULF SHRIMP COCKTAIL GF

Kicked Up Cocktail Sauce | 25

HAWAIIAN AHI POKE* | Inamona, Furikake,

Tamari Glaze, Dynamite Sauce, Tempura Flakes and Sweet Potato Chips | 24

SOUPS & SALADS

ORGANIC BABY GREENS SALAD

Fresh Herbs, Heirloom Cherry Tomato, Mozzarella Cheese, Creole Croutons, Balsamic Vinaigrette | 15

BABY SWEET GEM LETTUCE* GF

Our Buttermilk Ranch Dressing, Crispy Bacon, Heirloom Cherry Tomato, California Blue Cheese | 15

CREOLE JUMBO SHRIMP REMOULADE* GF

Baby Lettuces, Cucumber, Heirloom Tomato, Avocado, Lemon Herb Vinaigrette | 28

GUMBO

Shrimp, Okra, Andouille Sausage | 15

FALL RIVER CLAM CHOWDER

Bacon, Potato and Leeks | 14

SIDES

GRILLED ASPARAGUS GF 15

APPLE SMOKED BACON & BRUSSELS SPROUTS GF 14

MAC N CHEESE White Cheddar & Smoked Gouda 15

CREOLE POTATO FRIES 9

COUNTRY SMASHED POTATOES GF 10

GARLIC CRAB CAROLINA GOLD RICE GF 25

CREAMY ANSON MILLS GRITS GF 14

SAUTÉED MUSHROOMS GF 15

All parties of 10 or more are subject to 20% service charge.

Please inform your server of any Food Allergies or Dietary Restrictions.

**Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or uncooked.*

WINES BY THE GLASS, etc

SPARKLING WINE FROM THE BAR

<i>Brut Rosé Veuve du Vernay, France NV</i>	11
<i>Blanc de Blancs Le Grand Courtâge, Brut, Grand Cuvée, France NV</i>	13
<i>Moscato d'Asti Elio Perrone, Sourgau, Piedmont, Italy 2021</i>	14

WHITE WINES FROM THE BAR

<i>Pinot Grigio Italo Cescon, Delle Venezie, Italy 2020</i>	13
<i>Riesling Blend Ovum, Big Salt, Oregon 2021</i>	14
<i>Chardonnay Soter, North Valley, Willamette Valley, Oregon 2019</i>	16
<i>Alvarinho Soalheiro, Vinho Verde, Portugal 2020</i>	16
<i>Sauvignon Blanc Patricia Green, Willamette Valley, Oregon 2021</i>	18
<i>Chardonnay Ramey, Russian River Valley, Sonoma, California 2019</i>	25

ROSÉ FROM THE BAR

<i>A Tribute to Grace, Santa Barbara Highlands, California 2021</i>	15
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RED WINES FROM THE BAR

<i>Malbec Vaglio, Chacra, Agrelo, Mendoza, Argentina 2018</i>	14
<i>Pinot Noir Argyle, Reserve, Willamette Valley, Oregon 2019</i>	19
<i>Cabernet Sauvignon Quilt, Napa Valley, California 2019</i>	20

RED WINE CORAVIN SELECTIONS

<i>Merlot Pride Mountain, Napa/Sonoma County, California 2018</i>	22
<i>Red Blend L'Aventure, Optimus, Paso Robles, California 2019</i>	25
<i>Pinot Noir EnRoute, Les Pommiers, Russian River, California 2019</i>	28
<i>Red Blend Justin, Isosceles, Paso Robles, California 2018</i>	35
<i>Cabernet Sauvignon Ghost Horse, Shadow, Napa Valley, California 2018</i>	55

CHAMPAGNE HALF BOTTLES

<i>Brut Multi Vintage Moët & Chandon, Impérial Rosé</i>	85
<i>Demi-Sec Jean Vesselle, Cuvée Friandise, Rosé</i>	85
<i>Brut Multi Vintage Krug, Grand Cuvée</i>	250

COCKTAILS

SPECIALTY COCKTAILS

LYCHEE COCO TINI | 15
An intriguing infusion of fresh, sweet muddled lychee fruit flavors adding a tropical twist to the roasted coconut flavors of Kōloa Kaua'i Coconut Rum along with hints of aromatic floral violets from Liqueur de Violettes.

RUM FROM THE HURRICANE | 15
The Original Hurricane Cocktail was created by Tavern Owner Pat O' Brien in the New Orleans French Quarter. This stormy version is made with Kōloa Kaua'i White Rum, vibrant passion fruit flavors, fresh orange juice, freshly squeezed lemon juice and topped with robust flavors of Kōloa Kaua'i Dark Rum.

EMERIL'S STRAWBERRY LEMONADE | 15
Fish House Lemonade is made with Burnett's Citrus Vodka, strawberry puree, fresh squeezed lemon juice and simple syrup.

ORIGINAL SAZERAC | 15
Long before it was made with rye whiskey, the original Sazerac was made with Cognac brandy in the New Orleans French Quarter before phylloxera decimated most of Europe's wine crops. This elegant and lighter version is made with St. Remy VSOP Brandy, raw sugar, Peychaud's bitters and Pernod Absinthe.

THE BOULEVARDIER | 17
Tenjaku Pure Malt Barrel Aged Whiskey, Campari, and sweet vermouth. Although, the very original recipe called for bourbon, we suggest rye for added complexity.

AVIATION | 15
This tippie is an early 19th century creation developed by Hugo Ennslin of the hotel Wallick in New York City. This beautiful unique profile is made with American Aviation Gin, Luxardo Maraschino, Crème de Violette and fresh lemon juice.

SANGRIA | 15
(RED, PEACH, WATERMELON)
Can't decide between a glass of wine or a crafty cocktail? How about a delicious and festive wine cocktail that can be enjoyed any time of the day.

BLUE HAWAIIAN | 15
This tropical cocktail has an exotic feel that promises a little taste of blue tropical paradise. Made with natural creamy flavors of Cruzan Coconut Rum, Blue Curacao, Cream de Coconut and pineapple juice.

SMOKED MAPLE MARGARITA | 15
A smokey enticement with a flavorful smoked maple twist. Made with Montezuma Blanco Tequila, Barrel Smoked Maple Syrup, Orange Liqueur, fresh squeezed lemon and lime juice enhanced with a hint of Hawaiian Black Lava Sea Salt on the rim.

MELO LIMONCELLO | 15
Refreshingly sweet cocktail with a fruity sensation of fresh Musk Melons and lingering zesty hints of lemon tart flavors. Made with Caravella Limoncello, Midori Liqueur, sugar and fresh squeezed lemon and lime juice.

BIRTHDAY CAKE | 15
Celebrate your birthday Vegas style with this Funfetti cocktail! The sweet taste of Burnett's Whipped Cream Vodka, Frangelico Liqueur, vanilla syrup and pineapple juice. Topped with creamy whipped cream and Funfetti sprinkles for that special birthday wish!

SIGNATURE OLD-FASHIONED INFUSIONS
DUKE STRAIGHT BOURBON COFFEE INFUSION | 19
For the coffee version, we take Bardstown Bourbon in a slow drip infusion tower and pass it through medium roast coffee, orange peels and various spices then combine it with orgeat syrup and chocolate bitters.

DUKE STRAIGHT BOURBON CHAI TEA INFUSION | 19
For the tea version, we take Bardstown Bourbon in a slow drip infusion tower and pass it through chai tea, mixed citrus peels and various spices then combine it with vanilla bean syrup and grapefruit bitters.

BEER

DRAUGHT BEERS

Sierra Nevada Sunny Little Thing | 13
(5.0% ABV)

Bad Beat The Ringer Pilsner | 13
(5.1% ABV) *Locally Brewed*

Firestone Walker 805 Blonde Ale | 13
(4.7% ABV)

Lagunitas IPA | 13
(6.2% ABV)

Sam Adams Seasonal Selection | 13
(5.3% ABV)

Voodoo Ranger Juicy Haze IPA | 13
(7.5% ABV)

DOMESTIC BEERS

Bud Light | 10

Coors Light | 10

Michelob Ultra | 10

IMPORTED BOTTLED BEERS

Buckler | 10

Corona Extra | 10

Guinness | 10.50

Heineken | 10

Pacifico | 10

Stella Artois | 10.50